



WHITE CHEDDAR CRUNCH BURGERS

with Griddled Onion, Roasted Potato Wedges & Smoky Mustard

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Onion



2 | 4
Brioche Buns
Contains: Wheat



10 oz | 20 oz
Ground Beef**



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



2 oz | 4 oz
Smoky Mustard



1 | 2
Crispy Fried Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon

Calories: 1290



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1040



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

TAKE IT EASY

When forming your patties, try not to overwork the meat. Using a light touch when shaping will make for juicier results.

BUST OUT

- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **drizzle of oil, salt,** and **pepper.** Roast on top rack until lightly browned and tender, 20-25 minutes.



4 COOK BURGERS

- Form **beef*** into two patties (**four patties for 4 servings**), each slightly wider than a burger bun. (**TIP: Don't worry if your patties aren't perfectly round—those irregular edges will turn deliciously crispy!**) Season generously with **salt and pepper.**
- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side. (**Careful! Oil may splatter.**)
- In the last 1-2 minutes of cooking, top patties with **cheddar** and cover pan to melt.



2 PREP

- Meanwhile, peel and cut **onion** into ¼-inch-thick rounds, keeping layers intact. Halve **buns.**
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop.



5 TOAST BUNS

- While patties cook, toast **buns** until golden brown. Spread as much **mustard** as you like onto cut sides of buns.



3 GRIDDLE ONION

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and cook until tender and browned at the edges, 2-4 minutes per side. Season with **salt and pepper.**
- Turn off heat; transfer to a plate. Wipe out pan. **TIP: The onion slices won't brown well if they're not in a single layer. Cook in batches if necessary!**
- Use pan used for bacon here.



6 FINISH & SERVE

- Fill **buns** with **griddled onion, patties,** and **crispy fried onions.**
- Divide **burgers** between plates and serve with **potato wedges** on the side.
- Top **patties** with **bacon.**

*Ground Beef is fully cooked when internal temperature reaches 160°.

*Bacon is fully cooked when internal temperature reaches 145°.